

ANTIPASTI

POACHED SHRIMP [GF]

CHILLED SHRIMP / TRADITIONAL COCKTAIL SAUCE / GRILLED LEMON

24

WHIPPED RICOTTA [V]

ARTICHOKE HEARTS / KALAMATA OLIVES / PICKLED ONION / HONEY / CIABATTA

16

LOBSTER BRUSCHETTA

TARRAGON / LEMON AIOLI / FOCOCCIA / PICKLED FENNEL

24

ZUPPE E INSALATE

CARABACCIA TUSCAN ONION SOUP

BEEF CONSOMMÉ / CARAMELIZED VIDALIA ONION / CIABATTA / PROVOLONE / CHIVE

14

GEM LETTUCE CAESAR SALAD

CIABATTA / PARMESAN / CURED EGG YOLKS / HOUSE MADE ANCHOVY DRESSING

18

BURRATA SALAD [V] [GF]

MARINATED CILIEGINE / VINE RIPE TOMATOES / AVOCADO / AGED BALSAMIC / OLIVE OIL / BASIL

20

TORALI ARUGULA SALAD [V] [GF]

CHICORY / SUN KISSED TOMATO / ORANGE / FENNEL / PICKLED ONION / GORGONZOLA / SABA VINAIGRETTE

18

SALAD ENHANCMENTS

*ADD GRILLED CHICKEN BREAST 8

*ADD GRILLED SALMON 16

*ADD GRILLED SHRIMP 12

*ADD GRILLED SKIRT STEAK 18

ALTRO

SMOKED SALMON AVOCADO TOAST

WHIPPED AVOCADO / TOASTED CIABATTA / SCOTTISH SALMON / TOMATOES / ONION / RADISHES / FRESH HERBS

24

GRILLED TUSCAN CHICKEN SANDWICH

CALABRIAN CHILI AIOLI / BIB LETTUCE / TOMATO / PICKLED SHALLOTS / PROVOLONE / BRIOCHE BUN / PARMESAN FRIES

25

THE TORALI BURGER

TWO BEEF PATTIES / WHITE CHEDDAR / LETTUCE TOMATO / HOMEMADE PICKLES / DIJONNAISE / PARMESAN FRIES

26

VEGETABLE WRAP [V]

GRILLED VEGETABLE / MOZZARELLA / SUN DRIED TOMATO / ARUGULA / SPINACH WRAP

18

IL SECONDO

CREAMY PESTO POTATO GNOCCHI [V]

BROCCOLI / ROASTED BELL PEPPERS / SPINACH / GARLIC CREAM

28

TORALI PAPPARDELLE BOLOGNESE

BEEF, VEAL & PORK TOMATO RAGU / GARLIC CREAM / FRESH HERBS / PARMESAN

30

GRILLED ORA KING SALMON

SMOKED CARROT / BRUSSELS SPROUT / GOLDEN RAISIN PINE NUT AGRODOLCE

40

GRILLED SKIRT STEAK FRITES

COOKED TO TEMPERATURE / CIPOLLINI ONIONS / GRILLED ASPARAGUS / GREMOLATA BUTTER / PARMESAN FRIES

42

DESSERTS

STRAWBERRY RICOTTA CHEESECAKE [V]

STRAWBERRY PRESERVES, BLACK PEPPER CANNOLI CRISP, MICRO BASIL

12

CROSTATA AL LIMONE [V]

BUTTERMILK LEMON TART, LIMONCELLO CURD, TORCHED MERINGUE, RASPBERRIES

14

TIRAMISU CREPE CAKE [V]

MARSALA MOUSSE, DARK CHOCOLATE, WARM ESPRESSO CARAMEL

12

TORALI TRIPLE CHOCOLATE LAYER CAKE [V]

DARK CHOCOLATE CREMEUX, WHIPPED GANACHE, FUDGE FROSTING, VANILLA BEAN CHANTILLY, SALTED CARAMEL SAUCE

14

GF = GLUTEN-FREE

V = VEGETARIAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS